

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### CHORIZO SORIA

Soria, ES  
Pork Sausage, Smokey, Garlicky, Lean

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

### SPECK

Alto Adige, IT  
Aged 6 Months, Lightly Smoked and Rich in Flavor

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### VIEILLE MIMOLETTE

Lille, FR  
Hard, Cow's Milk  
Fruity, Nutty, Subtle Caramel

### APERITIVO BOARD

26  
An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

*Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Drunken Goat, Salchichón de Vic, Serrano*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### STEAMED MUSSELS

Chorizo, Lobster Broth

14

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### HAMACHI TIRADITO\*

Fresno, Radish

15

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

### ASPARAGUS

Meyer Lemon, Caper

9

### CHICKEN THIGH

Aji Amarillo

9.5

### WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

10.5

### BACON WRAPPED DATES

Valdeón Mousse

8

### MUSHROOMS A LA PLANCHA

Salsa Verde

11

### TRUFFLED BIKINI

Jamón Serrano, Riojana

9

### CARROTS

Chermoula, Tahini Vinaigrette

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### CAULILINI

Fennel Pesto

10

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### SPRING ONIONS

Salbitxada

8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### POTATO TORTILLA

Chive Sour Cream

7

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### BEEF TARTARE\*

Confit Egg Yolk, Caper, Jalapeño

14

### GRILLED PRAWNS

Red Chimichurri

12

### PORK BELLY

Cherry Pepper Chimichurri

10.5

### FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

15

### BABAGANOUSH

Marcona Almonds

8

### PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

### GRILLED OYSTERS

Harissa Butter

14.5

### CRAB CROQUETTE

Saffron Aioli

12.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### ARUGULA AND ASPARAGUS

Feta, Crispy Serrano, Hazelnuts, White Balsamic

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

### PAELLA VERDURAS

Mushrooms, Asparagus, Fennel, Spring Onion, Garlic Aioli

half / full / double

18 / 36 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

Sea Salt

7

### OLIVE OIL CAKE

Citrus Cream, Apples, Walnuts

9

### CREPAS WITH SEASONAL FRUIT

Lemon Curd

8

### BASQUE BURNT CHEESECAKE

Coffee Crème Anglaise, Almond Crumble

9

### CHOCOLATE CAKE

Coconut Milk, Cinnamon

9

### ARROZ CON LECHE

7

## EXECUTIVE CHEF ASHLEY SWEETEN SOUS CHEF OLIVIA FLORES

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

# WINES BY THE GLASS

## SPARKLING

NV **BarCava, Brut**, Penedès, Spain  
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal  
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5	10	40
<i>Baga Blend</i>	6.25	12.5	50
<i>Macabeo, Xarel-lo</i>	6.5	13	52

## WHITE

2022 **Mila**, Rías Baixas, Spain  
 2023 **Rezabal**, Getariako Txakolina, Spain  
 2022 **Menade**, Rueda, Spain  
 2022 **Le Naturel, Blanco**, Navarra, Spain  
 2020 **Pinord, Diorama**, Penedès, Spain  
 2022 **Orto Vins, Les Argiles Blanc**, Montsant, Spain  
 2021 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain  
 2022 **Asnella**, Vinho Verde, Portugal  
 2020 **Capítulo 7**, Mendoza, Argentina  
 2023 **Aylin**, San Antonio, Chile  
 2023 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
 2022 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay  
 2022 **Iniceri, Abisso**, Sicily, Italy  
 2022 **Leitz, Feinherb**, Rheingau, Germany

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	7	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Macabeo/Garnacha Blanca</i>	7	14	56
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5.25	10.5	42
<i>Pedro Ximénez</i>	4.25	8.5	34
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.75	9.5	38
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	6	13	52

## ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain  
 2022 **Familia Schroeder, Saurus**, Patagonia, Argentina  
 2021 **Christophe Avi, Laplume**, France  
 2021 **Los Conejos Malditos**, Blanco con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

## RED

2018 **Nucerro, Reserva**, Rioja, Spain  
 2020 **Marqués de Tomares, Crianza**, Rioja Spain  
 2021 **Pedro Gonzalez Mittelbrunn**, Castilla y Leon  
 2020 **Bardos, Vinedos Altura**, Ribera del Duero, Spain  
 2022 **Glup Glup**, Cariñena, Spain  
 2020 **Azul y Garanza**, Navarra, Spain  
 2016 **A Portela**, Valdeorras, Spain  
 2019 **Sotabosc**, Montsant, Spain  
 2019 **Coster dels Olivers**, Priorat, Spain  
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
 2022 **La Vinyeta, Bongo\***, Emporda, Spain  
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain  
 2021 **Uva de Vida, Biográfico**, Toledo, Spain  
 2022 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
 2021 **Earth First, Classic**, Mendoza, Argentina  
 2020 **Belinda**, Mendoza, Argentina - *served chilled*  
 2020 **Peñalolen**, Maipo, Chile  
 2021 **Quieto, Gran Corte**, Mendoza, Argentina  
 2019 **Polkura**, Colchagua, Chile  
 2022 **Casas del Bosque**, Casablanca, Chile  
 2022 **Garage Wine Company, Revival**, Maule, Chile  
 2018 **Alto de la Ballena**, Maldonado, Uruguay

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5 (L)	48
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Carineña</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepas Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	4.75	9.5	38
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40

# SHERRY

## DRY

**Jarana**, Lustau, 750mL  
**Tradicion**, Bodegas Tradicion, 750mL  
**La Cigarrera**, 375mL  
**Almacenista, 'Gonzalez Obregon'**, Lustau, 500mL  
**Los Arcos**, Lustau, 750mL  
**Carlos VII**, Alvear, 375mL  
**15 Años**, El Maestro Sierra, 375mL  
**Asuncion**, Alvear, 375mL  
**Península**, Lustau, 750mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9.5	79
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	10	60
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	46
<i>Oloroso</i>	11	44
<i>Oloroso</i>	12	48
<i>Palo Cortado</i>	9	72

## SWEET

**East India Solera**, Lustau, 750mL  
**Nectar**, Gonzalez Byass, 375mL  
**Solera 1927**, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	15	60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
 Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Coster dels Olivers 17.5  
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

**ACID TRIP** Asnella / Leitz / Belinda 15  
 High. Acid. Wines.



# COCKTAILS

**BEEES & BAYS** (No ABV) 6  
 Lime, Salted Honey Syrup, Cardamom Bitters  
 Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** 12  
 La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
 Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table** 48

**SUMMER STREET SLING** 12  
 Chamomile Infused Reyka Vodka  
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 12  
 Cachaça, Quevedo White Port, Ginger Beer,  
 Lime, Angostura Bitters, Cucumber

**DOS PENINSULAS** 13  
 Libélula Joven Tequila, Lustau Palo Cortado  
 Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
 Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
 Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
 Four Roses, Cardamaro, Maple Syrup,  
 Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
 Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S WAY** 14.5  
 Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
 Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
 Nordes Gin, Fever Tree Mediterranean Tonic,  
 Grapefruit, Lime, Rosemary

**VALENCIAN**  
 Nordes Gin, Fever Tree Indian Tonic,  
 Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
 Nordes Gin, Fever Tree Indian Tonic,  
 Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
 Rioja Wine, Citrus Infused Dark Rum, 9.5 34  
 Guava Nectar

**GUNS & ROSÉS** glass carafe  
 Brut Rosé, Lillet Rosé, 12.5 50  
 Deep Ellum AP Vodka, Peach Nectar, Lemon,  
 Grapefruit Bitters

# BEER

**BOTTLES & CANS**  
 Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT 7  
 903 Brewers, Cerveza Por Favor - TX 7.5  
 Peroni, Lager – Italy 8.5  
 Martin House Brewing, Pilsner – TX 8.5  
 Estrella Damm, Daura Gluten-Free Lager – Spain 8.5  
 Avery, Island Rascal, Passion Fruit Witbier–CO 9.5  
 Martin House, True Love Raspberry Sour - TX 8  
 Wild Acre, Texas Blonde – TX 7.5  
 Hitachino, Nest White – Japan 14  
 Founders, All Day IPA – MI 6.5  
 Deep Ellum, IPA – TX 7.5  
 Lagunitas, Maximus IPA – CA 8.5  
 Lone Pint, Yellow Rose IPA – TX 12  
 Manhattan Project, Half Life Hazy IPA – TX 8  
 Oak Highland Brewery, Freak Deaky Belgian Tripel- TX 10.5  
 Left Hand, Milk Stout – CO 8

**CIDERS**  
 Austin Eastciders, Original Dry Cider – TX 7.5  
 Isastegi, Sagardo Natural Cider (750mL) – Spain 28